Combi Lengthwise 20 GN 2/1-gas

Air-o-steam, the Electrolux convection steamers range, blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-steam range offers a choice of different models available in two levels of operation, providing a high degree of automation and an extensive range of accessories. The air-o-steam combis are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers. Therefore, any installation can be tailored to meet the needs of the caterer. The air-o-steam combis detailed are 4 gas models 20 GN 2/1 with different functional levels and different voltages.

OPERATING MODES

• Convection cycle (max.300ºC): ideal for meat to be cooked without humidity and "au gratin". In conjunction with the half-power function for all kinds of pastry cooking. The humidity generated by the food itself can be controlled by air-o-clima for a natural cooking.

• Steam cycle (max 130ºC): for products that can be cooked in water. Steam cooking respects organoleptic properties of food and reduces weight loss.

• Mixed cycle (max. 250ºC): ideal for most kinds of cooking. Impressive reduction of cooking times and food shrinkage.

• Air-o-steam ovens can cook by controlling either the cooking time or the product's core temperature.

• Regeneration cycle: it produces the best humidity conditions for quickly heating the products to be regenerated (max. 250ºC).

• Fan speeds: full, half speed (for delicate cooking such as for baking cakes). By using the "hold utility" a third fan speed is available. It works in impulses (5 seconds of full ventilation, then 120 seconds of inertia) for long and gentle processes as required for large pieces of meat. The "hold utility"is also perfect for keeping the food warm at the end of the cooking cycle.

• Low power cycle: for delicate cooking such as for baking cakes.

• Eco-delta: temperature inside the cooking cell is higher than the one of the food and raises accordingly.

• Low temperature cooking (automatic cycle): indicated for large pieces of meat, automatically selects the cooking parameters to achieve the lowest weight loss. It features ARTE (Algorithm for Remaining Time Estimation).

• Hot air cycle with cell breather opened to evacuate the humidity.

• Automatic sequence phases (7 for"version A", 2 for "version B").

• Break phase: set a time to delay the start of cooking programmes or to programme a break between two cooking cycles (for example to allow rising).

• Programme control setting (just for "version A" models): it allows to memorise, modify and cancel the cooking programs.

• Air-o-clean (just for "version A" models): 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons).

• Cell quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one.

• Manual injection of water in the cell.
• Built-in retractable hand shower for level B. External hand shower (optional) for level A.
• Steam generator water draining with an automatic scale diagnosis system.
• HACCP management as standard: it allows recording the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points). According to the system requested it will be possible to record the cooking data with the oven's printer (optional) or directly in a Personal Computer.

PERFORMANCE
• Air-o-clima [Patented] (just for "version A" models): controls and displays the exact (single degree of accuracy) humidity degree of the oven atmosphere in hot air, mixed and regeneration cycles. Air-o-clima measures physically the real humidity level inside the cooking cell and acts consequently according to the set value. With hot air cycles, air-o-clima also manages to exhaust the excess humidity generated from the food.
• Air-o-flow: blows fresh air from outside through the new fan, which pulls the air in from the backside of the oven, after it is pre-heated and therefore without compromising the evenness of the cooking process. Multi-sensor food probe: 6 sensors, ½ °C accuracy.

CONSTRUCTION
• Stainless steel 304 throughout, with seamless joints in the cooking cell.
• Height adjustable legs.
• Double thermoglazed door with two-stage opening to let out the steam for maximum security and four holding positions allowing easier loading and unloading manoeuvres.
• Halogen lighting in the cooking cell.
• Access to main components from the front panel.
• Platinum probe in the boiler to detect the presence of scale build-up.
• IPX5 water protection.
• Air-o-steam ovens meet and VDE safety requirements.Installation diagram:
D = overflow drain pipe
U = air intake
P = fumes outlet
N= cooling water inlet.

TECHNICAL DATA	AOS202GAGQ 260668	AOS202GADQ 260678	AOS202GBGQ 260669	AOS202GBDQ 260679
Power supply	Gas	Gas	Gas	Gas
	Natural Gas	LPG	Natural Gas	LPG
Functional level	Programmable; Top		Medium	Medium
Cooking cycles - °C				
air-convection	300	300	300	300
steam	100	100	100	100
combi	250	250	250	250
Convection	●	●	●	●
Steaming	●	●	●	●
Convection/steaming	●	●	●	●
Humidity control	●	●		
Cook&hold	●	●	●	●
Regeneration	●	●	●	●
Low temp steaming	●	●	●	●
Two-speed fan	●	●	●	●
Multi Point Probe	●	●		
Meat probe			●	●
N° of programs	100	100		
External dimensions - mm				
width	1240	1240	1208	1208
depth	1055	1055	1058	1058
height	1783	1783	1783	1783
Internal dimensions - mm				
width	933	933	933	933
depth	830	830	830	830
height	1450	1450	1450	1450
Power - kW				
boiler	55	55	55	55
auxiliary	2	2	2	2
cooking chamber	55	55	55	55
gas	95	95	95	95
auxiliary	2	2	2	2
Net weight - kg.	250	250	280	280
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60

Electrolux air-o-steam
Combi Lengthwise 20 GN 2/1-gas

	AOS202GAGQ 260668	AOS202GADQ 260678	AOS202GBGQ 260669	AOS202GBDQ 260679
INCLUDED ACCESSORIES				
TROLLEY RACK 63MM FOR AOS 20GN2/1	1	1	1	1
ACCESSORIES				
NOT TRANSLATED	922095	922095	922095	922095
NOT TRANSLATED	922165	922165		
NOT TRANSLATED	922239	922239	922239	922239
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266	922266	922266
2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN	922179	922179	922179	922179
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305	921305
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091	922091	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092	922092	922092	922092
OVEN GRILL (ALUMINIUM) GN 1/1	922093	922093	922093	922093
PAIR OF 1/1GN AISI 304 GRIDS	922017	922017	922017	922017
PAIR OF 2/1 GN AISI 304 S/S GRIDS	922175	922175	922175	922175
PASTRY TROLLEY(400X600)-AOS 20GN2/1,80MM	922069	922069	922069	922069
PRINTER FOR HACCP BASIC VERSION REFRIG.	881457	881457	881457	881457
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306	921306
THERMAL COVER FOR AOS 20 GN 2/1	922049	922049	922049	922049
TROLLEY RACK 63MM FOR AOS 20GN2/1	922044	922044	922044	922044
TROLLEY RACK 80MM FOR AOS 20GN2/1	922046	922046	922046	922046
TROLLEY RACK- 92 PL.- 85MM PITCH-20GN2/1	922055	922055	922055	922055
WATER FILTER FOR 20 2/1 OVENS 1.8 L/MIN.	922104	922104	922104	922104

Internet: http://www.electrolux.com/foodservice